



NVI 5252.4
PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of Charles S. Schasteen et al.
Serial No. 10/652,745
Filed August 29, 2004
Confirmation No. 1765
For ANTIMICROBIAL COMPOSITIONS

March 25, 2004

Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

SIR:

SECOND SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT

In accordance with 37 C.F.R. 1.97 and 1.98 and MPEP 609, and in compliance with the duty of disclosure set forth in 37 C.F.R. 1.56, applicants submit copies of the references listed on the attached PTO/SB/08A for consideration by the Patent and Trademark Office in the above-entitled application and to be made of record therein.

This Second Supplemental Information Disclosure Statement is being submitted pursuant to 37 C.F.R. §1.97(b) in that applicants believe that it is being filed prior to the mailing date of the first Office action on the merits. Accordingly, neither a statement nor fee under 37 C.F.R. §1.97(c) or (d) is required. However, if an Office action was issued prior to the date of mailing of this Second Supplemental Information Disclosure Statement, the undersigned certifies that each item contained in this statement was first cited in a communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this statement.

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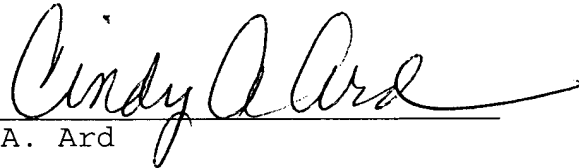
Respectfully submitted,



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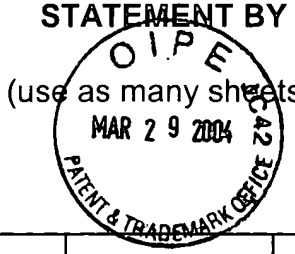
CERTIFICATE OF MAILING

I certify that this Second Supplemental Information Disclosure Statement in the application of Charles S. Schasteen, et al., Serial No. 10/652,745, filed August 29, 2003 is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450, Alexandria, Virginia 22313-1450, on this 25th day of March, 2004.



Cindy A. Ard

JKRcaa

PTO/SB/08A				Complete if Known	
INFORMATION DISCLOSURE STATEMENT BY APPLICANT  (use as many sheets as necessary)				Application Number	10/652,745
				Filing Date	August 29, 2003
				Confirmation Number	1765
				First Named Inventor	Charles S. Schasteen
				Group Art Unit	1615
Sheet	1	of	1	Attorney Docket No.	NVI 5252.4

U.S. PATENT DOCUMENTS					
Examiner Initials*	Cite No. ¹	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY
		Number	Kind Code ² (if known)		
	58	6,008,409	B1	Hasseberg et al.	12-28-1999

FOREIGN PATENT DOCUMENTS							
Examiner Initials*	Cite No. ¹	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	T ⁶
		Office	Number ⁴	Kind Code ² (if known)			
	59	EP	0937706	A1	Ajinomoto Co., Inc.	08-25-1999	
	60	FR	2,795,919	A1	Arrive SA	01-12-2001	
	61	PCT	WO00/59877	A1	Aventis Animal Nutrition	10-12-2000	
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	63	JP	10 327751	A1	Snow Brand Milk Product Co. Ltd.	12-15-1998	

OTHER ART - NON PATENT LITERATURE DOCUMENTS			
Examiner Initials*	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.) date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ⁶
	64	CHA, YONG-JUN, et al., "Identification of Aroma-Active Compounds in Korean Salt-Fermented Fishes by Aroma Extract Dilution Analysis. 1. Aroma-Active Components in Salt-Fermented Anchovy on the Market," Korean Society of Food Science and Nutrition, 1999, pp. 312-318, Vol. 28, No. 2, Abstract only	
	65	MARTIN, F.L., et al., "The Effect of Tuber Composition on Potato Crisp Flavour," Department of Food Science & Technology, University of Reading, Proceedings of the Weurman Flavour Research Symposium, Germany, June 22-25, 1999, Chemical Abstracts, Database No. 136:69008, Abstract only	
	66	ROBINSON, et al., "Influence of Abomasal Infusion of High Levels of Lysine or Methionine, or Both, on Ruminant Fermentation, Eating Behaviour and Performance of Lactating Dairy Cows," Journal of Animal Science, 2000, pp. 1067-1077, Vol. 78, No. 4, Abstract only	
	67	SMIT, G., et al., "Flavour Formation by Enzymatic Conversion of Amino Acids," Proceedings of the Weurman Flavour Research Symposium, Germany, June 22-25, 1999, Chemical Abstracts, Database No. 136:84940, Abstract only	

Examiner Signature	Date Considered
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*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.